

Still Hungry?

story by CULLEN CURTISS



9-INCH
CAKE,
SERVES
12-16

BIZCO CHEESCAKE

You are lingering, napkin bunched in lap, listening to someone ramble on about something. Assorted cutlery and china have yet to be ushered into a hot, soapy bath. There are sliver-moon-shape traces of red wine and flecks of spinach and pepper decorating the holiday white linen. Some feel a little restless, but do not want to show it. Is there more? Is there a final course? YES, ma'am, sir, lady and lad! I hope you saved some room. Your perfect meal with family and friends is not complete until you've all enjoyed the final act, the scene that sums up all that is good—dessert! It's as if savory means nothing if not contrasted with sweet, so here's our gift to you this season: We contacted pastry chefs at some of the region's tastiest restaurants, and we're reporting back with three last course (read: dessert) recipes and a little, darling backstory to boot.

Biscochito Ingredients

1 pound lard, or vegetable shortening, at room temperature
3/4 cup granulated sugar
4 large eggs

1 orange, zest and juice
5 to 6 cups all-purpose flour
1 Tablespoon baking powder
1/4 teaspoon salt
1 1/2 Tablespoons ground anise seeds

Cinnamon Sugar Ingredients

1/4 cup granulated sugar
3/4 teaspoon ground cinnamon

Cheesecake Ingredients

4 eight-ounce packages of cream cheese, softened
1 cup sugar
3 Tablespoons vanilla extract
1/8 teaspoon salt
4 large eggs, lightly beaten
1/2 cup heavy cream
1/2 cup flour, sifted
1 teaspoon ground anise

Cajeta Ingredients (Mexican caramel sauce)*

1 quart goat's milk
1 cup sugar
1 whole cinnamon stick
1/2 teaspoon kosher salt
2 teaspoons vanilla extract
1 whole vanilla bean, split, seeds scraped out
1/2 teaspoon baking soda

Whipped cream, for topping (optional)

Blue Heron Restaurant at Sunrise Springs Spa Resort

Sara Green, Pastry Chef

"I'm a born and raised New Mexican, so I want to share something traditional, but with my own twist. I added the cajeta, not only to give the cake an additional color, but an additional Mexican flavor that I think complements the cheesecake very well."

Biscochitos Method

Preheat oven to 350 degrees. Beat together lard and sugar with electric mixer until light and fluffy, about 6 to 8 minutes. Stop and scrape down the sides of mixing bowl. Beat in eggs, one at a time and incorporate well, before adding the next egg. Add in bourbon (or orange juice substitute), the zest and juice of orange. In a separate bowl, mix together the dry ingredients, excluding the cinnamon sugar. Add the dry ingredients to the wet and mix until the dough is the consistency of pie crust. Wrap dough in plastic wrap and place in refrigerator, until firm, about 1 hour. In a small bowl, mix together the cinnamon and sugar. Once dough is chilled, cut it in half. One half is for crust and the other, cookies. Spread out one half (quarter- to half-inch thick) on the bottom of a flour-dusted 9-inch spring form pan**. Dust with half of the cinnamon-sugar mixture. With the other dough half, roll out quarter-inch thick on a floured work surface and cut into favorite shapes. (The rim of a wine glass works well.) Arrange on cookie sheet. Bake cookies and cake crust simultaneously on the middle rack rotating halfway through for 10 to 12 minutes. Take both out of oven, and dust with remaining cinnamon sugar.

Method for Cheesecake

Turn oven down to 300 degrees. In the bowl of a stand mixer, or a large bowl using hand mixer, beat together cream cheese and sugar until smooth. Mix in vanilla, salt, eggs and cream, until well combined. Add flour and anise, mix until combined. Pour into cooled crust. Place pie pan in bain-marie in boiling water reaching halfway up the side of the pan, and then place into the oven. Cook for 60 to 90 minutes, until the center of the cake is firm. Cool on wire rack for 10 minutes. Loosen the cake from the sides of pan with knife. Cool for 1 hour longer. Refrigerate overnight, covering when cool.

Method for Cajeta

Stir together the milk and sugar in a large, heavy-bottomed pot. Add the cinnamon stick, salt, vanilla extract and vanilla bean seeds, plus the empty vanilla bean pods. Bring to a boil on medium-high heat, stirring constantly for 15 minutes (the mixture will boil over quickly without this constant attention). When the milk comes to a boil, immediately remove from heat and add in baking soda. Continue to stir while the mixture begins to rise and become frothy. Place pot back on the stove over medium heat, stirring frequently, then reduce to a simmer and do not boil. At this point, you may choose to leave and come back every 5 minutes to check. Reduce until the milk

Izanami Restaurant

Mary Hunt, Pastry Chef

"The holiday season can be especially stressful for some, so we do all in our power at Izanami and Ten Thousand Waves to alleviate that stress in beautiful surroundings. This holiday comfort food dessert can feature any great baking apples, my favorite of which are Jonagold, Honeycrisp, Braeburn, Winesap, Pink Lady and Granny Smith, but pick your favorite and you can't go wrong."

BIZCO CHEESCAKE (CONT.)

turns golden brown, this will take about 60 to 90 minutes. At this point, remove the cinnamon stick and the vanilla pod. Keep stirring to prevent the bottom of the pan from burning and until it becomes a rich brown, coating the back of spoon, this will take about 15 to 30 minutes. Allow the sauce to cool slightly and pour into airtight containers. The sauce will keep in the refrigerator for up to one week.

Assembly Method

Once your cheesecake has chilled overnight, remove it from refrigerator and pan. Slice into 12-16 pieces. Place slice of cheesecake on a plate, spoon over cajeta, top with whipped cream and garnish with biscochito cookie. Enjoy!

Additional Notes

*If you choose, purchase caramel sauce from a store.

**Wrap the bottom of the spring-form pan with foil to prevent any leaking when cooking in bain-marie.

Blue Heron Restaurant is located at Sunrise Springs Spa Resort at 242 Los Pinos Road in Santa Fe, 505.780.8145, sunrisesprings.ojospa.com.

SERVES
8-10

DEEP FRIED CARAMEL APPLE BREAD PUDDING

Bread Pudding Ingredients

4 large eggs
9 large egg yolks
1 cup brown sugar
½ cup sugar
1 teaspoon vanilla extract
5 cups half and half

1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon nutmeg
½ teaspoon kosher salt

6 croissants, preferably stale, cut into 1-inch cubes
3 apples, peeled, cored, diced
3 cups of your favorite caramel sauce (plus more for dipping, optional)
Powdered sugar, ice cream

Bread Pudding Method:

Preheat oven to 325 degrees. Spray a 9-by-13-inch pan lightly with oil. In a large bowl, whisk eggs, yolks, sugars, vanilla, half and half, and spices. Add croissants, apples, and toss to mix. Let sit 10 minutes. Pour mixture into prepared pan. Drizzle caramel sauce over the top of the bread mixture. Seal tightly with aluminum foil. Bake 30 minutes. Remove foil and bake another 30-45 minutes until golden brown and all the liquid has been absorbed. Cool and then refrigerate for 2 hours or overnight.

Ingredients:

6-8 large eggs
½ box Panko breadcrumbs
4 cups of canola or vegetable oil

Place parchment paper or foil on a baking sheet. With an ice cream scoop or large spoon, scoop the bread pudding and shape into oblong "lemon" shapes. In one medium bowl, whisk eggs. In another medium bowl, add Panko breadcrumbs. Take each oblong form, and dip into the egg. Remove excess egg. Cover generously with Panko. Set on baking sheet. Repeat until all of bread pudding has been formed. Chill in the refrigerator on baking sheet for at least 30 minutes. Using a thermometer, heat oil in medium-to-large pot to 350 degrees. Adding three to four pieces at a time, fry until golden brown, about 3-5 minutes. Using a slotted spoon, remove and place on a plate with paper towels to absorb excess oil. (Between batches, allow oil to return to 350 degrees, as the temperature of the oil will lower when you add bread pudding.) Repeat with the rest of the bread pudding. Place on a baking sheet. You can refrigerate and reheat, or keep in a warm oven. Serve with a dusting of powdered sugar, a drizzle of caramel sauce and your favorite ice cream. It can be presented family style on a platter or two on each plate. You can make the bread pudding several days in advance and freeze.

Izanami at Ten Thousand Waves is located at 21 Ten Thousand Waves Way in Santa Fe, 505.982.9304, tentousandwaves.com/food.

Farm & Table

Sarah Hegge, Pastry Chef

"During one holiday season when I was a kid, my mom ran out of time to make our famous sugar cookies and I was determined to not let that happen, so I taught myself how to bake and decorate the sugar cookies and I fell in love with baking. At this time of year, you can never go wrong with chocolate and peppermint, and biscotti is a great accompaniment to coffee or other hot drinks!"

YIELDS
25-30
PIECES

DOUBLE CHOCOLATE PEPPERMINT BISCOTTI

9 ½ Tablespoons butter, room temperature
1 2/3 cups sugar

½ teaspoon vanilla

4 cups all-purpose flour
¾ cup cocoa powder
1 ½ teaspoon baking soda
1 ½ teaspoon salt
1 ½ cups semi-sweet chocolate chips

¾ to 1 cup crushed candy canes

½ cup white chocolate, melted

Method:

Cream soft butter with sugar with a paddle in a stand mixer until blended together. Add vanilla and eggs one at a time until mixed together. Add the sifted dry ingredients (flour, cocoa powder, baking soda, and salt) in stages. Add the chocolate chips, peppermint extract, and crushed candy canes into the dough. Once dough is formed into two to three equal sized logs, roll out on granulated sugar. Place on parchment paper on a baking sheet and slightly flatten top of log down with palm of hand to make a biscotti log shape (looks like a flattened French bread loaf). Bake at 375 degrees for 10-15 minutes, allow to cool completely. Slice at an angle with a serrated knife about a 1½-inch-wide piece. Place slices on a sheet tray with parchment paper and bake at 325 degrees for 10 minutes or more (should feel dried out or crunchy). Once cooled, drizzle melted white chocolate for decoration, and extra crushed candy canes.

Farm & Table is located at 8917 4th St NW in Albuquerque, (505) 503-7124, farmandtablenm.com.